



HEAD CHEF SEASONAL FULL TIME

Knight Inlet Lodge is an Indigenous owned world-famous grizzly bear viewing lodge situated in Knight Inlet and the southern portion of the Great Bear Rainforest. Since 1996 Knight Inlet Lodge has facilitated wildlife viewing experiences and eco-adventures for discerning individuals, couples, and families.

We are currently seeking a Head Chef for the 2022 season and beyond. Our season runs from early May through to late October. The Head Chef will have both managerial and culinary responsibilities; therefore he/she needs to excel in both domains to successfully conduct all the assigned duties. Strong background and valuable experience in the culinary field combined with excellent interpersonal and management skills are needed for this position. A proven record in teamwork and team building is necessary.

Our lodge accommodates up to 44 guests and 14 staff members. The Head Chef will be assisted by a Sous Chef, a Relief Chef, and a Breakfast Chef. Our ideal candidate would have a passion for cooking as well as a love for the outdoors.

This is a seasonal, full-time position, and the candidate must be available to work throughout the entire season without interruption.

REQUIREMENTS:

- Red Seal, Certified Chef de Cuisine designation or Culinary Arts Diploma is required
- Minimum of 5 years' experience in a Head Chef role.
- Menu planning, costing, development, and production of diversified menus in accordance with the company's vision.
- Ensure the sanitation and food safety standards are met in all stages of food storage and preparation.
- Develop daily meal plans and delegation of duties to, breakfast chef, sous chef, and dishwasher.
- Actively cooking up to 10 hours a day in addition to other duties.
- Maintain order and discipline in the kitchen during working hours.
- Training of kitchen staff as required.
- Knowledge of all aspects of cooking, baking and pastries, gluten free diets, seafood, and meats.
- Knowledge and understanding of dietary restrictions; allergies, vegan, and vegetarian in meal planning and preparation
- Conduct inventory on a weekly basis

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- Provisions ordering up to a week and a half ahead of schedule, to accommodate available cargo space on incoming flights.
- Efficiently produce and cook high quality, well balanced and healthy meals for our guests and staff.
- Ensure that the kitchen equipment is in good condition and report any malfunction before it affects kitchen production.
- Maintain positive interactions with guests and co-workers throughout the day, including at unscheduled periods.
- Be well groomed, courteous, honest, and, reliable.
- Comply with all Knight Inlet Lodge protocols and policies.
- Previous experience in a remote lodge setting is an asset.

Salary / Benefits:

- Competitive remuneration negotiable based on skills, experience & qualifications
- End of season bonus.
- 4% holiday pay;
- Gratuity sharing opportunity;
- Float plane transportation between Campbell River and the lodge
- Accommodation and all meals while at the lodge;
- Shift rotation – 14-days on with 7-days off.

Please apply with cover letter, resume (listing all current certifications), and at least 3 professional references to: General Manager, Brian Collen at brian@grizzlytours.com We thank all applicants for their interest; however, only short-listed applicants will be contacted.

COVID-19: All customers and staff are required to be fully vaccinated to visit/work at any of our facilities.

Vaccines are proving, to reduce the risk of contracting COVID-19. With vaccines now readily available, vaccination will be a condition of employment as per Knight Inlet Lodge company policy. The vaccine must be a two-dose COVID-19 vaccination series approved by Health Canada. This is an important step in the protection of our staff and guests against this deadly virus.



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